



**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

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## Virginia Green Restaurant Profile:



# Rockafellers Restaurant

## Virginia Beach, Virginia

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**Rockefeller's** is one of Virginia Beach's most popular seafood restaurants on Rudee Inlet, and they are doing their part to protect all of Virginia's natural resources by participating in the **Virginia Green Restaurants** program. By their participation, Rockefeller's offers people the choice of eating at an establishment that is minimizing its environmental impacts as well as leading the way for other establishments to follow suit. While there, they can also feel good knowing that by supporting **Rockefeller's** they are also supporting recycling, elimination of Styrofoam and reduction of disposables, grease recycling, water efficiency and energy conservation – even to go boxes and plastic cups have gone green at Rockefeller's. Rockafellers Restaurant is committed to environmental excellence and works to minimize environmental impacts whenever possible.

**Virginia Green Activities.** When visiting Rockafellers, you can expect the following practices:

### CORE ACTIVITIES for Restaurants

- Recycling
- Elimination of Styrofoam and Reduction of Disposables
- Grease Recycling
- Water Efficiency
- Energy Conservation

### DETAILS:

- Recycle grease, office paper, toner cartridges, newspaper, cardboard, and packing supplies
- Track overall waste bills
- Donate excess food from events
- Effective food inventory control to minimize waste

- Filtering grease rather than recycling, use “filt-a-fry” service to reduce grease usage
- Disposable containers of bio-based materials, recycled content or compostable
- Recycled content paper towels and toilet paper
- Screen-based ordering systems
- Encourage suppliers to minimize packaging and other waste materials
- Extensive use of electronic correspondence and forms, 2-sided copying/printing
- Purchase of durable equipment and furniture
- Use of latex paint
- Preventative maintenance on all equipment
- Last-in/first-out inventory
- Use least toxic materials
- Track overall water usage and wastewater
- Preventative maintenance of drips and leaks
- Water-flow metering to detect leaks and areas of high use
- High efficiency dishwashers
- Use dry clean up methods over water-based methods and micro fiber mops
- Low flow toilets and restrictors on faucets and showerheads
- Effective landscape management plan
- Track overall energy bills
- Purchase EnergyStar computers, appliances, etc.
- High Efficiency Heating and Air Conditioning (HVAC) and use ceiling fans
- Scheduled preventative maintenance on HVAC
- Use of natural lighting and lighting sensors
- Thermal-rated windows and/or tinting
- Additional insulation




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For more information on **Rockafellers Restaurant**, see [www.rockafellers.com](http://www.rockafellers.com).

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen).



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